



NEW YEAR'S EVE 2018

ROYAL LIVER BUILDING

THE VENUE

NEW YEAR'S EVE GALA DINNER 2018

Bring in 2019 in the
most iconic building in Liverpool

CHAMPAGNE ON ARRIVAL
FIVE-COURSE DINNER
FANTASTIC LIVE ENTERTAINMENT
DANCE UNTIL THE EARLY HOURS
LATE BAR UNTIL 01:00
VIEW THE CITY FIREWORKS FROM THE THE
VENUE'S BALCONY
DRESS CODE | BLACK TIE

£85 PER PERSON

0151 559 1950

events@royalliverbuildingvenue.co.uk
royalliverbuildingvenue.co.uk

FIRST FLOOR, ROYAL LIVER BUILDING,
PIER HEAD, LIVERPOOL, L3 1HU

MENU

SMOKED DUCK

apple crisp | cherry gel | malt bread

ROASTED BEETROOT

fennel, chard and Asian rice salad | harissa dressing V

HAGGIS, NEEPS & TATTIES

DUO OF BEEF

fillet and sticky cheek | dauphinoise potato
seasonal pod vegetables | carrots | peppercorn sauce

RICE NOODLE VERMICELLI

wild mushrooms | vegetable and bean curd rolls
lightly spiced red lentil Tarka dahl | sag aloo potatoes V

RED VELVET FONDANT

blackcurrant sorbet | white chocolate ganache | dark chocolate soil

SELECTION OF CHEESE FROM THE BRITISH ISLES

plum & apple chutney | grapes | biscuits

COFFEE OR TEA

petit fours